



Belgian Malts that Make Your Beer So Special

Dunkel Bock



Beer recipe

RECIPE FOR 100L

MALT

Château Pilsen 2RS	28% // 6.2 kg
Château Vienna	30% // 6.6 kg
Château Munich	38% // 8.4 kg
Château Black	4% // 0.9 kg

HOPS

Hallertau Tradition (5.5% aa)	200 g
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YEAST

SafLager W-34/70	100 g
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ABV	6.2%	Color	60 EBC	Bitterness	25 IBU
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Description

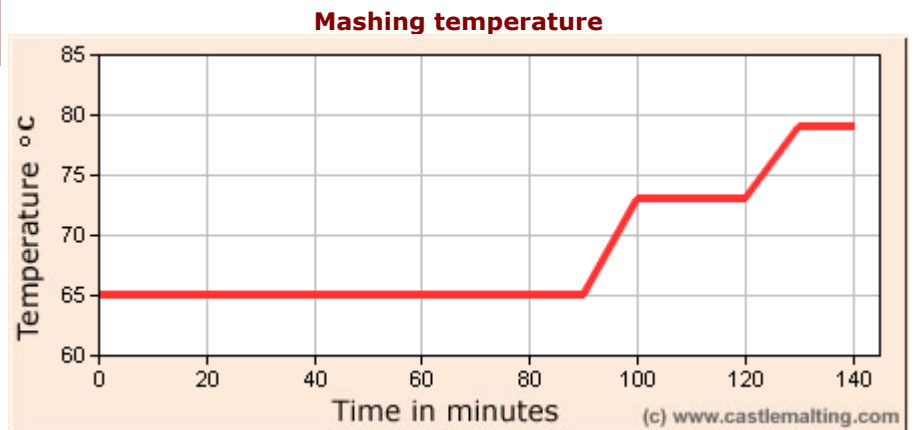
Typical Dunkel Bock with Vienna and Munich malts to give a good and rich malty character and a small addition of roasted malt for color adjustment. Long boil to enhance the Maillard notes and addition of only one noble hop to promote a moderate bitterness to balance the full body of this beer.

Service:

Temperature: 4-6°C

BREWER`S TIPS

Mashing: Do the first amyolytic rest around 66-68°C to promote a full-body beer as part of this style. Keep the carbonation low to medium as part of the style.



Step 1: Mashing

Mash-in and follow the profile below:

pH	5.3	Mix Ratio	2.7 L/kg
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- Mash-in at 66°C
- Rest for 60min at 66°C
- Rise to 72°C at 1°C/min
- Rest for 15min at 72°C and do the **Iodine Test**
- Rise to 78°C at 1°C/min
- Rest for 2min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

- Boil for 90min.
- Hop addition 1: After 30min add 130g of H. Tradition (22.5 IBU)
- Hop Addition 2: After 80min add 70g H. Tradition (2.5 IBU)
- Whirlpool to remove the trub

Total evap	9.0%	Batch size	100L	OG	14.0°P	Efficiency	85%
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Step 3: Fermentation and Maturation Cool down the wort to 12°C and pitch the yeast. Ferment at 12°C for 2 days then rise to 15°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	80%	FG	2.95°P
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Step 4: Cold Aging and Packaging

Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **2.4 volumes of CO2**. The beer is ready to package and drink. Enjoy!

*For refermentation in the bottle, add brewing sugar and SafAle F-2.

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline allowing you to add a personal touch to your beer. Please note that some modifications may be required to meet the specific technological conditions of the brewery defined by equipment, water etc.

For further information & service please contact: info@castlemalting.com

Brewing is an experiment! Brew your own beer!

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